



# Red, White & Blue Tarts

## FILLING:

- 1/2 cup whipping cream
- 1/4 cup powdered sugar
- 1/2 cup sour cream
- 1 teaspoon grated lemon peel
- 3/4 cup halved strawberries
- 3/4 cup blueberries

## CRUST:

- 1 1/4 cup graham cracker crumbs
- 1/2 cups margarine or butter
- 1/4 cup sugar

**FILLING:** Combine whipping cream and powdered sugar. Beat on low until well mixed, scraping sides of bowl occasionally. Beat at high speed until peaks form. Fold in sour cream and lemon peel. Gently fold in berries.

**CRUST:** Combine Graham Cracker crumb, sugar & melted butter or margarine & mix well. Press into the bottom of baking cups or 9 inch pie pan.

Spoon mixture evenly into crusts. Refrigerate one hour before serving. If desired, garnish with additional fruit and small flags.

Store in refrigerator.